Collectramatic®

Model OF49 C

Winston Collectramatic® Fryer 8000 Series Control 8 Channel Models 4 head & 6 Head

OF49C & OF59C

A&W Food Services of Canada Inc.

Use & Care Manual

Published for

A&W™

WINSTON INDUSTRIES

www.winstonind.com
800-234-5286

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DESCRIPTION

Congratulations on your purchase of Winston's Collectramatic® fryer. You will benefit from improved production, extended shortening life, ease of programming, and consistent quality. For over 30 years, Winston's Collectramatic fryer has been the fryer of choice for major fast food chains and scores of independently operated foodservice establishments around the world.

AQUALERT WATER DETECTION SYSTEM

Built-in software automatically detects the presence of water in the cookpot and prevents fryer from being used. See Aqualert in the Troubleshooting section for a complete explanation.

SOLID STATE CONTROLS

The controls take the guesswork out of frying, because programmable channels store cooking times and temperatures for popular menu items. Just push a button and walk away. Collectramatic fryers offer a variety of *heat curves*, so you can control the desired texture of the product. The surface mount controller removes easily for service. It also helps safeguard operations by automating detection functions and displaying clear messages for easy maintenance.

CLAMSHELL BASKET

The patented design of the Clamshell Basket makes quality food preparation easy. All surfaces are evenly exposed to hot shortening for a consistent product, round after round.

We want you to be happy with your new fryer. Should you have any questions, comments or criticisms, please feel free to call our customer service center at 1-800-234-5286.

Thanks for your business!

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WINSTON INDUSTRIES

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Collectramatic

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INTRODUCTION
By A&W Food Services Canada Inc.

The Winston fryer can cook a lot of chicken quickly. It is easy to use and delivers a great quality product every time, provided that the oil is at the **right temperature**.

There are three key points that you and your staff must understand and complete to ensure excellent quality. They are **fryer warm-up, "exit cool," stirring the shortening** before each use.

1. **Warm up (Deep Stir)** Properly heating the shortening at startup is critical to preparing high quality product and it is described in detail in this manual. This is done by stirring with the plugging tool and agitating right down into the collector. This is the only time that you will stir the shortening this deeply. The check to determine whether warm-up has been done correctly is to quickly touch the bottom of the collector. The surface should feel hot, care needs to be taken when this check is being done.

2. **"Exit Cool"** The fryer has an auto cool mode that allows the shortening to cool down after each use (this is one of the reasons why you should expect to get extended shortening life in the fryer). We program the auto cool mode to 0 so the fryer immediately enters auto cool after each cook. When you want to use the fryer, you **must** press the **"exit cool"** button to reheat the shortening. Once the "exit cool" button is pressed, the fryer quickly reheats to temperature at a rate of 22˚F per minute and when temperature is reached, the fryer will display "drop."

3. **Stirring the Shortening** You need to stir the shortening each time a basket of chicken is cooked. Select the programming button of the item to be cooked, press the Exit Cool button, and wait until Drop is displayed. Lower the plugging tool to the top of the cone (You can feel this by lowering the tool through the oil along the inside of the elements. The tool moves straight down and then contacts a sloped surface; continue down the sloped surface until the sloped surface stops. This is the bottom of the cone). With the plugging tool no deeper than the bottom of the cone, **stir the oil five times**. Do **NOT** stir into the collector. There is a risk you will disturb the sediment in the collector which could cause a boil-over and serious injury. When the Drop light comes on, begin to cook.

Ensure that your fryer is programmed correctly, that your staff understands how to load the baskets, and train your staff on the importance of the temperature of the shortening and you will cook excellent quality product every time.

Winston Collectramatic® fryers are manufactured to appliance industry standards which design and test for structural reliability for 10 years useful life. This is not a warranty. See ZAP Warranty Agreement for complete warranty applicable to your appliance.

HIGH TEMPERATURES!
HOT COOKING OIL!
HIGH VOLTAGE!

To avoid painful, scarring, life threatening injuries, emotional disorders, or property damage, read and obey this sheet, all DANGER labels, this Use and Care Manual, and information supplied with service parts before using, cleaning, or working on this fryer.

1. **Always** check to make sure you can read all DANGER labels. Take fryer out of service immediately until all unreadable labels are replaced. Contact Winston Customer Service at 800-234-5286 for replacement labels.
2. **INSPECT** fryer for faulty, loose, or missing parts. If upon inspection, faulty, loose, or missing parts are discovered, take fryer out of service and do not operate fryer until it is repaired.
3. **USE** fryer only with Winston approved controls.
4. **DO NOT** mix parts between Collectramatic fryer models.
5. **DO NOT** operate fryer if you feel an electrical shock. Take fryer out of service until it is repaired.
6. **DO NOT** open panels or attempt repairs on fryer if you are not a trained servicer.
7. **DO NOT** use fryer unless it is secured to prevent tip-over.
8. **DO NOT** use fryer until floor around fryer is in a clean, non-slip condition.
9. **DO NOT** stand, sit, or lean on fryer.
10. **DO NOT** place any objects, other than fryer accessories, near fryer.
11. **DO NOT** over-fill or under-fill fryer with cooking oil. Adjust hot cooking oil (at cooking temperature) so that the oil level is between the MAXIMUM and MINIMUM lines.
12. **DO NOT** open drain valve until fryer power is OFF, and appropriate container or filter is in position under drain valve.
13. **DO NOT** install or attach any piping or tubing to drain valve other than Winston drain valve extension.

14. **DO NOT** handle fryer basket without using safety gloves and basket hook or lift assist tool.

15. **DO NOT** stir cooking oil in collector after the first round of cooking each day. Cooking oil may come up and out of cookpot.

16. **DO NOT** clean or move fryer until you have disconnected fryer from power, drained cooking oil, and removed collector. Never use “boil-out” method or water for cleaning fryer cookpot.

17. **DO NOT** splash water or use hose on outside of fryer. Use only damp towel to clean fryer surfaces outside of cookpot.

18. **DO NOT** use any liquids other than cooking oils in fryer cookpot.

19. **PURCHASE** only Winston authorized replacement parts, which will provide the most current danger warnings.

20. **ALWAYS** turn power switch to OFF anytime fryer is not in use.

21. **INSTALLATION** of this fryer may require the use of a licensed electrician. Check local codes.

CAUTION: Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 18-19.

For the most up-to-date Collectramatic Fryer safety information go to this web page:
http://www.winstonind.com/notices_fryers.htm

SHIPPING DAMAGE

All equipment should be thoroughly examined for shipping damage before, during and after unloading. It has been carefully inspected at our factory and the **carrier has assumed responsibility for its safe arrival**. If the equipment is damaged, either apparent or concealed, **a claim must be made to the carrier.**

APPARENT LOSS OR DAMAGE

If there is an obvious loss or damage, it must be noted on the freight bill or express receipt and signed by the carrier's agent; otherwise, the carrier may refuse the claim. The carrier will supply the necessary forms.

CONCEALED LOSS OR DAMAGE

When loss or damage is not apparent until after the equipment is uncrated, a claim for concealed damage must be made. Upon discovering damage, make a request in writing to the carrier for inspection within 15 days, and retain all packing. The carrier will supply an inspection report and the required claim forms.

PHYSICAL

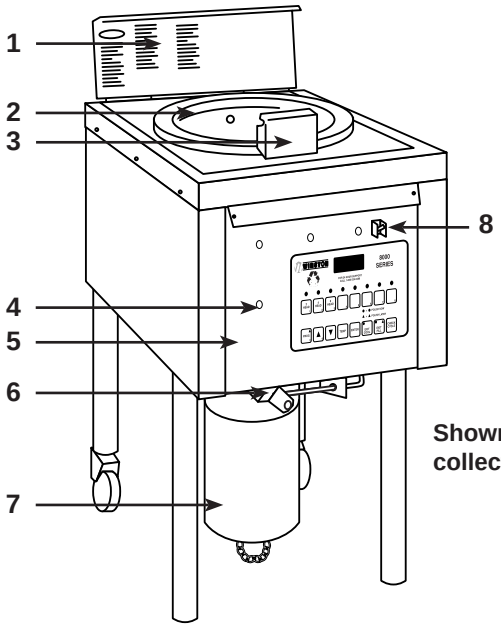
Model	Height with Feet (IN/MM)	Width (IN/MM)	Depth (IN/MM)	Weight (LBS/KG)
OF49C	45.5/1156	20.2/513	28.6/726	135/61
OF59C	45.5/1156	20.2/513	28.6/726	145/66

ELECTRIC

Refer to wiring circuit diagram (pages 31-33) for installation assistance. The appliance is shipped wired for a 3-phase application. The 240 volt fryers may be changed to single phase operation, as indicated in the chart below. A licensed electrician may be required. Check local codes.

Following is a copy of the electrical information on the name plate for various models of Winston's Collectramatic® fryers.

Model	Volts	Hertz	PH	Amps	Watts	Circuit Amp
OF49C	208	60	3	29.2	10,500	US/CAN 50
	240	60	1	43.7	10,500	US/CAN 60
	240	60	3	25.2	10,500	US/CAN 50
OF59C	208	60	3	29.2	10,500	US/CAN 50
	240	60	1	43.7	10,500	US/CAN 60
	240	60	3	25.2	10,500	US/CAN 50



Shown with long collector.

1. **Warning Label Panel** - Instructions intended to advise operators of potential hazards involved when using fryer.

2. **Cookpot** - Stainless steel vessel which holds heated cooking oil.

3. **Lid Lock Block** - Supports basket drain hook when draining fryer basket.

4. **High Limit Thermostat Manual Reset Button** - (located behind small metal plug) Used to reset the thermostat in the event that the High Limit Thermostat Lamp turns ON. DANGER: If the High Limit Thermostat Lamp turns ON it may indicate a serious problem with your fryer. To reset the High Limit Thermostat, allow the cooking oil to cool to below 375˚F (190˚C). Press in the High Limit Reset button. When the cooking oil heats up, if the High Limit Thermostat lamps turns ON again, turn the fryer power switch OFF, disconnect fryer from power, and call a service technician for repair. If the High Limit Thermostat Lamp tends to turn On frequently, call a service technician for repair.

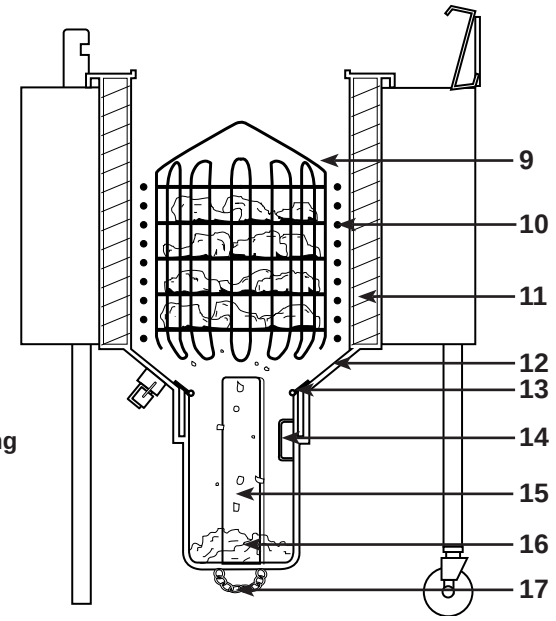
5. **Control Panel** - will include the following components:
   a. **Controller** - regulates cooking times and temperatures.
   b. **Power Switch** - controls electrical times and temperatures
   c. **Power Lamp** - controlled by Power Switch. Indicates electrical current is applied to fryer circuitry.
   d. **Heat On Lamp** - indicates when heaters are on.
   e. **High Limit Lamp** - comes on if cooking oil temperature reaches 410˚F; heaters automatically shut off.

6. **Drain Valve** - When open (handle down), empties cooking oil from cookpot.

7. **Collector (long or short)** - “Cold Zone” container that catches particles falling from cooking product.

8. **Power Switch** - Allows operator to turn electrical power on and off.

PARTS DESCRIPTION



Shown with long collector.

9. **Clamshell Basket** - (see ACCESSORIES-page 10).

10. **Heater Coils** - Electrical elements that heat cooking oil.

11. **Insulation** - Surrounds cookpot to help maintain cooking oil temperature by reducing heat loss.

12. **Cone** - Supports basket and directs falling particles from cooking product into collector. Stirring of cooking oil should not be attempted below cone after first round of cooking each day.

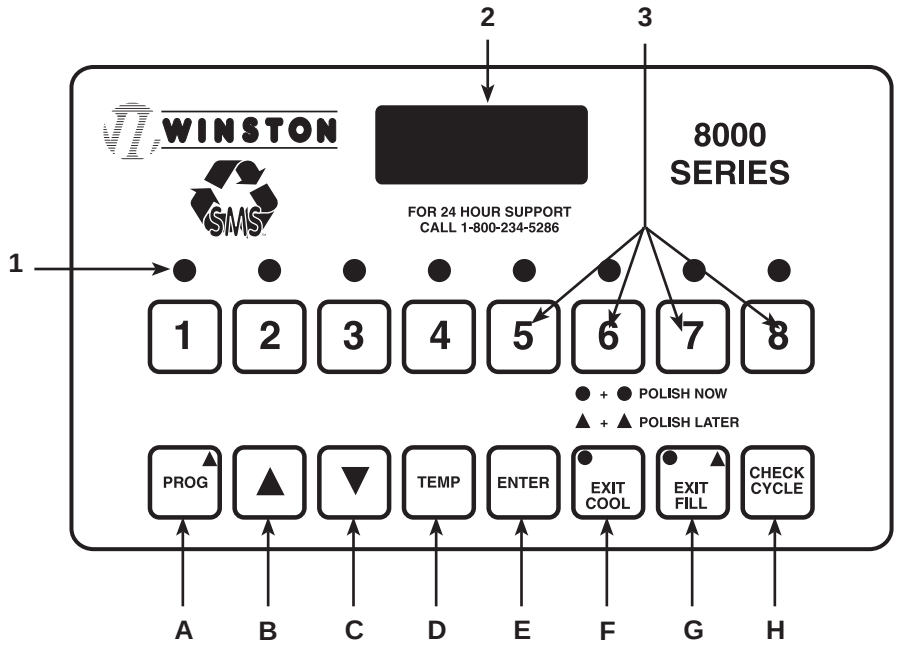
13. **Collector Gasket** - Seals between collector and cookpot wall. (reorder #PS1892).

14. **Collector Lifting Loop** - With basket drain hook or long hook, means by which collector can be handled from above and pulled up through cookpot.

15. **Heat Plate** - (See ACCESSORIES-page 10). Heat plate is only used with long collector, not short collector.

16. **Accumulated Cracklings** - Particles which have fallen off from cooking product.

17. **Collector Chain Handle** - handle for dumping contents of collector.



1. **LED Program Lamps** indicate which channel is selected when lit above that channel.

2. **Display** readout indicates time or temperature by pressing appropriate buttons.

3. **1–8 Channel Buttons** provide operator the ability to select desired cooking cycles. Also starts desired cycle after fryer has preheated.

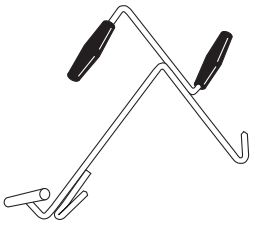
4. **Programming Buttons**

   A. **Program Button** - Press button to start programming sequence.
   B. **▲ Button** - increases value in program.
   C. **▼ Button** - decreases value in program.
   D. **Temp Button** -Displays current oil temperature when depressed.
   E. **Enter** - Enter value into programming.
   F. **Exit Cool Button** - Switches between cool (idle) mode and heat mode. When in cool mode, oil temperature is limited to 250˚F.
   G. **Exit Fill Button** - Used during polishing mode. Polishing mode must be initialized and requires specialized training. Call Winston Customer Service for more information.
   H. **Check Cycle button** - Displays total time of all time values added together "ᵗᵗ" Then it displays all values for cycle in selected channel.

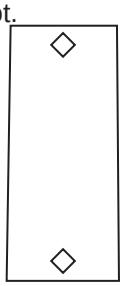
ACCESSORIES

INCLUDED WITH FRYER

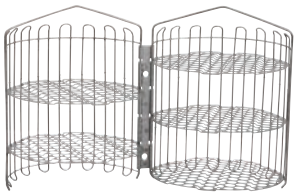
Basket Drain Hook*+
(Order #PS1154/1)
- Lower and raise basket.
- Remove collector
- Lower and raise heat plate.



Heat Plate*
(Order #PS1034 or PS1918)
- Transfers heat from Cooking Zone to Cold Zone to keep cooking oil hot.



Clamshell Basket*
4 Head (Order #PS1159)
6 Head (Order #PS1163)
- Allows product to be fully immersed and completely surrounded by cooking oil.

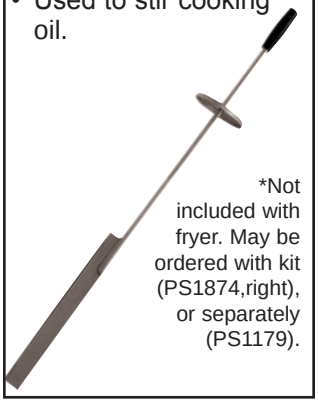


White Teflon Brush*
(Order #PS1120)
- Used to clean heaters between cooking rounds when cooking oil is hot.

Long Hook
(Order #PS2852
- Facilitates removal of collector for cleaning

ORDERED SEPARATELY

Plugging Tool+
(Order #PS1179)
- Used to stir cooking oil.



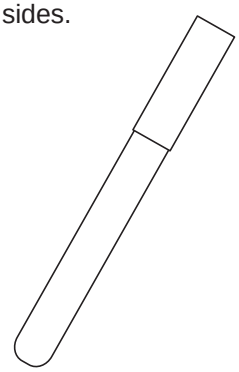
*Not included with fryer. May be ordered with kit (PS1874,right), or separately (PS1179).

INCLUDED WITH FRYER ACCESSORY KIT PS1874

Safety Gloves+
(Order #PS1001)
- Helps protect operator from hot cooking oil.

Displacement Tool+
(Order #PS1209)
- Forces cooking oil up through drain valve to allow safe removal of collector.

Spatula*+
(Order #PS1979)
- Used to clean cookpot sides.



***Indicates included with fryer.** **+Included in optional kit PS1874.**

GENERAL EVENT SEQUENCE

Following is the usual chain of events that should take place during a full cooking cycle in the Collectramatic® fryer with the 8000 series controller. **Be sure to read this entire manual and follow all instructions and warnings in this manual and on the fryer before using the fryer**. This page is a general overview only and is not meant to be complete step-by-step instructions. Pages for detailed instructions are shown at the end of each statement below. The box [ ] next to some statements indicates what the fryer will display at that point.

CAUTION: Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 18-19.

- ☐ **Fill fryer with cooking oil** - see page 13.
  - ☐ Turn power OFF. - [Lo]
  - ☐ Clean fryer - see pages 18-19.
  - ☐ Close drain valve.
  - ☐ Insert collector with lubricated gasket.
  - ☐ Add cooking oil to oil level lines.
- ☐ **Program controls** - see pages 20-25.
- ☐ **Warm-up** - see pages 14-15.
  - ☐ Turn power ON. - [Lo]
  - ☐ Press channel button (LED light comes on).
  - ☐ Heat on lamp flashes on and off.
  - ☐ Cooking oil begins to heat up.
  - ☐ Stir message will be displayed from time to time. - [Stir]
    IGNORE stir messages. **DO NOT STIR FRYER**.
  - ☐ After temperature reaches 250˚F display shows cooking oil temp. - [250]

1st Stir
  - ☐ Drop message will be displayed. - [drop]
  - ☐ Deep stir (into collector) cooking oil vigorously for at least 15 seconds.
  - ☐ Drop message will change to cooking oil temperature.
  - ☐ **DO NOT** stir cooking oil until drop message is displayed.

2nd Stir
  - ☐ Drop message will be displayed. - [drop]
  - ☐ Deep stir (into collector) cooking oil vigorously again for at least 15 seconds.
  - ☐ Drop message will change to cooking oil temperature.
  - ☐ **DO NOT** stir cooking oil until drop message is displayed.

3rd Stir
  - ☐ Drop message will be displayed. - [drop]
  - ☐ Deep stir (into collector) cooking oil vigorously again for at least 15 seconds.
  - ☐ Drop message will change to cooking oil temperature.
  - ☐ **DO NOT** stir cooking oil until drop message is displayed.

  - ☐ Drop message will be displayed. - [drop]
  - ☐ **CAUTION: HOT SURFACES.** Quickly (for less than one second) lightly tap the bottom of collector - must be hot to touch. If not, deep stir cooking oil vigorously again for at least 15 seconds.
  - ☐ Continue to repeat stirring and letting temperature rise to Drop temperature until collector is hot to touch.
  - ☐ Insert heat plate.
  - ☐ Add or remove cooking oil so the level is between oil level lines.
- ☐ **Load basket** - see page 15.

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- Coat basket with cooking oil by dipping in fryer before loading for first round of cooking only.

- **Cooking** - see pages 16-17.
  - Drop signal is on display. - drop
  - Add or remove cooking oil to make level between oil level lines.
  - Top Stir. If heat light comes one, wait until it goes out.
  - With safety gloves and drain hook, lower loaded basket into cooking oil.
  - Press lit channel button to start timer - 1:00 (sample time shown).
  - When timer at :00, buzzer sounds and display shows - donE press lit channel button.
  - brus Cool Flashes on and off for ten seconds, then - Cool .
  - Using safety gloves and drain hook, remove basket from fryer.
  - Rest basket on drain hook in lid lock block to drain excess cooking oil.
  - After each round of cooking - scrape crust line, and brush heater coils.
  - Press exit cool button to begin next round - Lo or 250 (sample temperature shown).
- **Daily care -** to be done at the beginning or end of each day - see pages 18-19.

CAUTION: Prior to using appliance for the first time, perform the daily cleaning procedure listed on pages 18-19.

- Turn power OFF - display remains on last setting.
- Scrape crust line and brush heater coils.
- Place stock pot or filter machine under drain valve.
- Wearing safety gloves, open drain valve.
- Allow cooking oil to drain completely.
- Wearing safety gloves, remove heat plate with drain hook (only if using long collector; short collector doesn't accommodate heat plate).
- Wearing safety gloves, use displacement tool to force remaining cooking oil from fryer through drain and into container.
- Wearing safety gloves, remove collector with basket drain hook (or long hook, if using short collector).
- Close drain valve.
- Remove and clean collector and collector gasket.
- **DANGER**: Do not use "boil-out" method of cleaning fryer or fill fryer with any liquid other than cooking oil. If filled with other liquids, you may be burned, badly hurt, or killed.
- Place stock pot under open collector area.
- Scrub heaters with white Teflon brush.
- Use cooking oil to rinse away any remaining food particles.
- Wash and dry accessories at sink.
- Replace all accessories and components.
- Make sure drain valve is closed.
- Fill fryer with cooking oil - see page 13.

FILLING

The following filling procedure is to be used when fryer is first filled with cooking oil and when cooking oil is changed.

1. **Turn off** Power Switch.

2. **Clean Fryer** per daily cleaning procedure - see pages 18-19.

3. **Lubricate Collector Gasket** with cooking oil before placing on collector.

4. **Check Collector and Drain Valve** - Make sure collector with gasket is sealed and drain valve is closed (handle pointing towards top rear of fryer–see Figure 1).

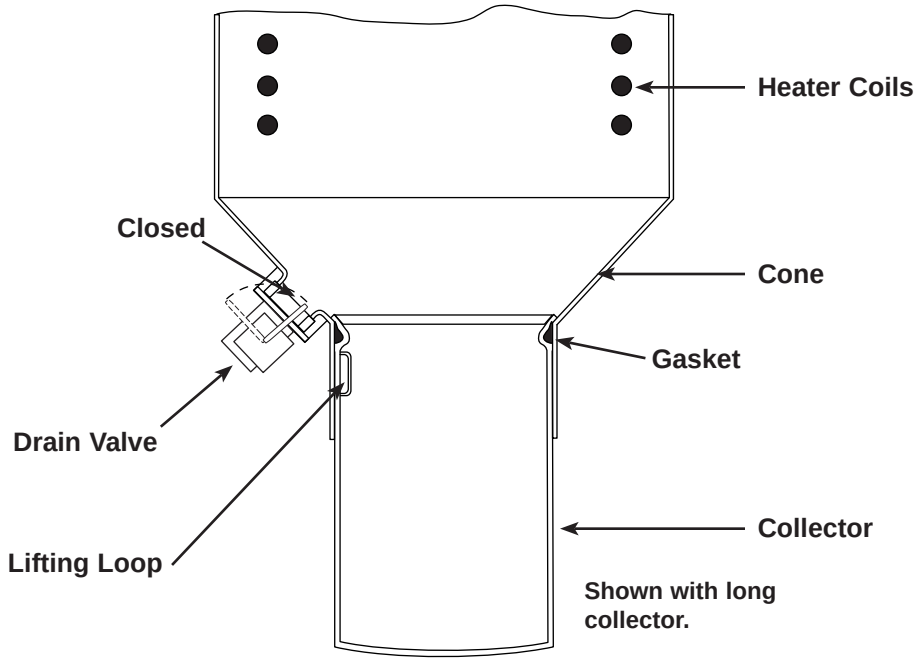


FIGURE 1 - Some details have been omitted for clarity.

5. **Add Cooking Oil** - Add enough cooking oil to reach a level between the Maximum and Minimum oil level lines (see Figure 2). **CAUTION**: Cooking oil may be hot enough to burn you. Be careful when moving containers of liquid cooking oil.

DANGER: Fire or heater damage may occur when heaters are turned ON unless they are fully covered with cooking oil.

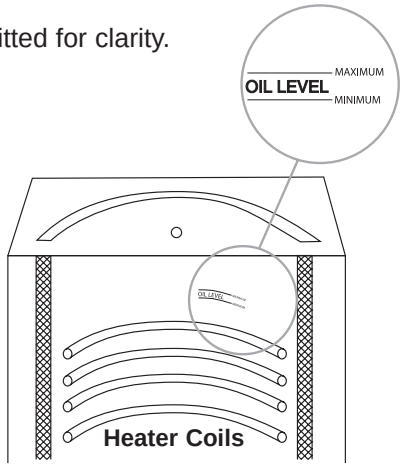


FIGURE 2

WARM-UP

Failure to follow procedure below will result in first batch of cooked food being greasy and improperly heated.

DANGER: Do not turn on power unless all heater coils are completely covered by cooking oil. Fill shortening to a level between the Maximum and Minimum oil level lines found on the inside of the cookpot (see Figure 2).

1. **Turn on** Power Switch.

2. Start warm-up process by pressing the channel button which contains the desired programmed times and temperatures (see Programming pages 20-25).

3. **If STIR Signal comes on IGNORE - DO NOT STIR FRYER. IF FRYER IS STIRRED AT THIS TIME, AQUALERT SYSTEM MAY BE ACTIVATED*** - After temperature reaches 250˚F display shows cooking oil temperature. It will then display drop message.

***NOTE:** See Aqualert in the Troubleshooting section for a complete explanation.

1st Stir

4. **Deep stir** (into collector) cooking oil vigorously for at least 15 seconds.

5. Drop message will change to cooking oil temperature. **DO NOT** stir cooking oil until drop message is displayed.

6. Drop message will be displayed.

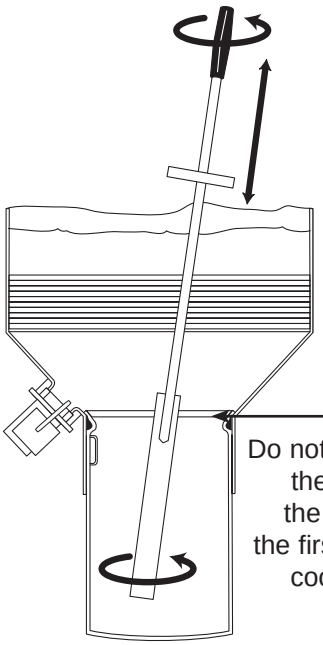
2nd Stir

7. **Deep stir** (into collector) cooking oil vigorously for at least 15 seconds.

8. Drop message will change to cooking oil temperature. **DO NOT** stir cooking oil until drop message is displayed.

9. Drop message will be displayed.

Shown with long collector.



Cone: Do not stir below the bottom of the cone after the first round of cooking each day.

FIGURE 3

3rd Stir

10. **Deep stir** (into collector) cooking oil vigorously for at least 15 seconds.
11. Drop message will change to cooking oil temperature. **DO NOT** stir cooking oil until drop message is displayed.
12. Drop message will be displayed.
13. **CAUTION: HOT SURFACES.** Quickly and lightly tap bottom of collector – must be hot to touch. If not, deep stir cooking oil vigorously again for at least 15 seconds.
14. Continue to repeat stirring and letting temperature rise to DROP until collector is hot to touch.
15. **Lower Heat Plate** into collector using basket drain hook (if using long collector; heat plate not used with short collector).
16. **Check Oil Level** - Add or remove cooking oil so that it is at a level between the Maximum and Minimum Level marks. (Figure 4).
17. **When bottom of collector feels hot and Drop Signal comes on** - fryer is ready for cooking. “See Cooking.”

NOTE: Bottom of collector **MUST BE HOT** in order for product to cook properly.

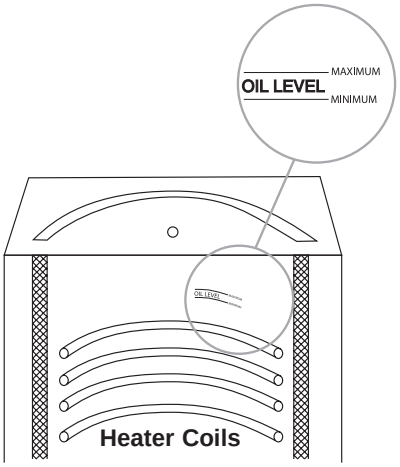


FIGURE 4

CLAMSHELL BASKET LOADING

Load the basket according to the A&W Operations Manual and follow these principles:

- Food pieces may touch but should not overlap.
- Load shelves to allow good cooking oil flow around product.
- **CAUTION**: To help prevent product from sticking, before loading on Clamshell Basket for the first time each day, using safety gloves, coat a clean basket by dipping in hot cooking oil.

COOKING

NOTE: Refer to Use and Care Warnings, Pages 4 and 5.

1. **Complete Warm-Up Process** - see “OPERATING INSTRUCTIONS, WARM-UP” page 14-15.

2. **Check Oil Level** to see that it is between the Maximum and Minimum lines in the cookpot (See Figure 5).

3. **Load the basket** as described in the A&W Operation Manual.

   - **CAUTION: Clamshell Basket** - Using safety gloves, dip basket in hot cooking oil (only for first frying of day).

   - **CAUTION: Open Basket For Strips Only (basket without shelves, not clamshell)** - Using safety gloves, dip basket in hot cooking oil (only for first frying of day). Load by placing prepared product in bottom of basket (do not overload such that product will float up and out of the basket).

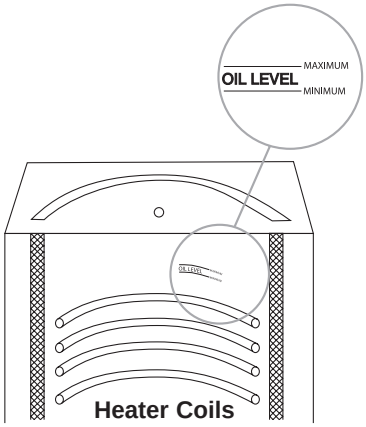


FIGURE 5

4. When Drop signal comes on, stir with plugging tool (five times). Place the plugging tool into the cookpot to the bottom of the cone and stir five times. **Oil must be stirred before every cook.** If the heat light comes on, wait until Drop is displayed again.

5. **DANGER**: Use safety gloves and basket drain hook to lower basket slowly into hot cooking oil (Figure 6).

6. Press lit channel button to begin timer countdown.

7. **Basket Removal** At the end of the cook cycle (time at 00:00 and display showing done a buzzer will sound indicating that the basket can be removed from the fryer. Cancel the buzzer by pressing the channel button.

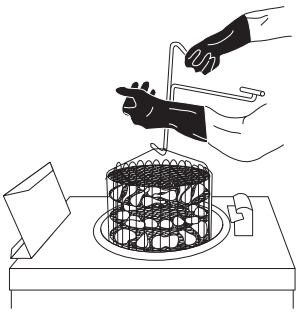


FIGURE 6

DANGER: When [donE] signal comes on press channel button to cancel buzzer. Use safety gloves and basket drain hook to lift basket out of cooking oil. Rest basket on drain hook in lid lock block for 15 seconds (Figure 7).

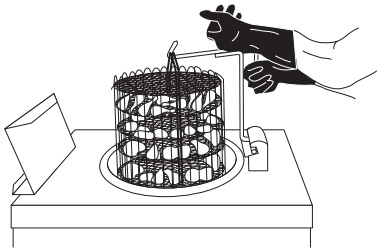


FIGURE 7

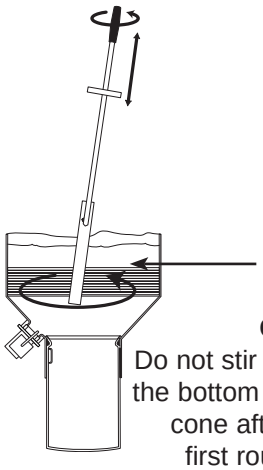
8. **Unload Basket**. Place cooked products on drain rack in tray and turn bone down. Place tray in holding cabinet.

9. **Cleaning After Each Round** - scrape crust line from cookpot with spatula (Figure 9). Brush heater coils on the front and back side with the white teflon brush (supplied).

   DO NOT stir cooking oil in or below the cone in fryer (Figure 8) after first round of cooking each day. Cracklings stirred below cone may cause hot cooking oil to rapidly rise up and out of fryer. You may be burned or badly hurt.

10. Press 'exit cool' button to begin warm-up for cooking next round. Do not place chicken in fryer until drop is displayed and you have **stirred** the oil.

Shown with long collector.



Cone: Do not stir below the bottom of the cone after the first round of cooking each day.

FIGURE 8

DAILY CARE

CAUTION: Prior to using appliance for the first time, perform the daily cleaning procedure listed below.

DANGER: Drain cooking oil from fryer and then empty collector at least once a day. If you don't, cooking oil may boil out of fryer, burn you, and make the floor slippery.

1. **Turn Fryer Off**. Turn circuit breaker OFF or disconnect electrical power from fryer.

2. **Scrape Crust Line** from cookpot with metal spatula and brush heater coils (Figure 9).

3. **DANGER**: Drain hot cooking oil only into metal containers. Place container or shortening tender under drain valve and open valve by flipping handle down. Allow cooking oil to cool before further handling (Figure 10).

4. **Remove Heat Plate** - (if using long collector; heat plate not used with short collector) Inspect from above to see that cooking oil has drained out of cookpot down to level of drain valve. Wearing safety gloves, remove heat plate with basket drain hook (Figure 12) and place in safe area to cool.

5. **CAUTION:** Wearing safety gloves, with drain valve still open, use displacement tool to force enough cooking oil up and out of drain valve to allow safe removal of collector (Figure 13).

6. **Place** metal tray or container under open collector area.

7. **Close Drain Valve**

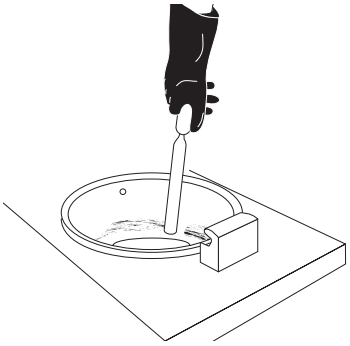


FIGURE 9

Shown with long collector.

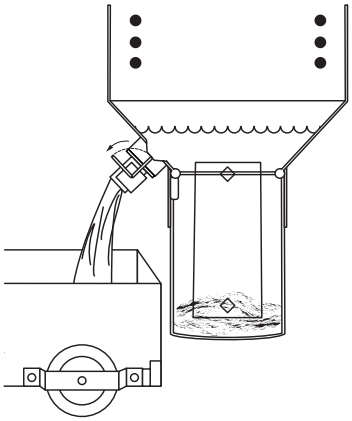


FIGURE 10

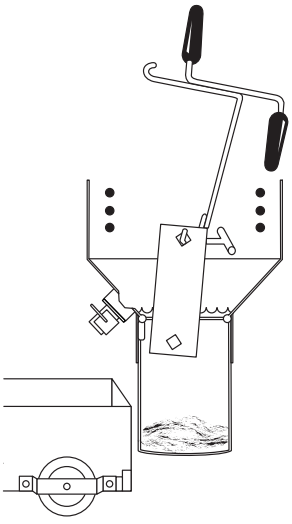


FIGURE 12

FIGURE 11

8. **CAUTION**: Wearing safety gloves, remove collector with basket. If using short collector, utilize long hook and plugging tool (Figure 11); if using long collector, utilize basket drain hook (Figure 14).

9. **Remove and Clean Collector Gasket**
   Note: Gasket life may be prolonged by doing the following:

   - Keep spare set to alternate nightly.
   - Lubricate with cooking oil before using.
   - Clean gaskets after daily use and store in a container of water in cooler.
   - Do not stretch gasket more than necessary to place on collector. Discard gasket if cracked or breaking.
   - Never strike cookpot or collector with spatula or other tools. Gaskets may be damaged on sharp, rough edges that result from such striking.

10. **DANGER: Do not** use “boil out” method of cleaning fryer or fill fryer with any liquid other than cooking oil. If filled with other liquids, you may be burned, badly hurt, or killed.

11. **Scrub Heater Coils** on both sides with white teflon brush, using up and down and back and forth motion. Clean heaters, heater holders, and all of cookpot (Figure 15). Do not use steel wool.

12. **Rinse** inside of cookpot with cooking oil only.

13. **Wash Accessories** (using hot water only) including collector (clean gasket groove), gasket, heat plate, utensils, basket, etc., at sink. Wipe dry.

14. **DANGER**: Don’t splash water on outside of fryer or wash outside of fryer with hose. If you do, you may get water into hot cooking oil, causing it to boil over, or you may get electrical components wet, causing a short circuit. Clean outside of fryer with damp towel (do not use steel wool) and wipe dry.

Shown with long collector.

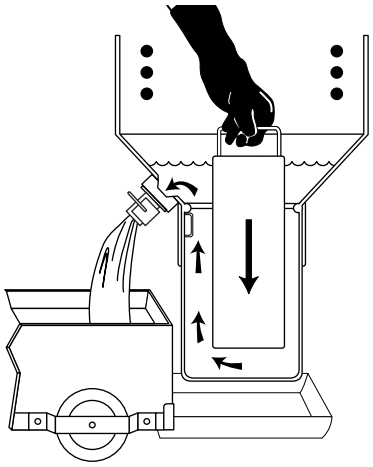


FIGURE 13

Shown with long collector.

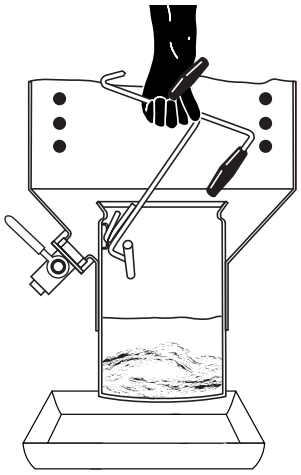


FIGURE 14

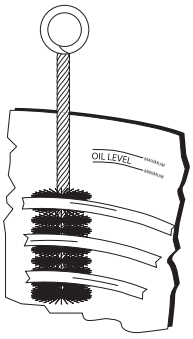


FIGURE 15

Programming Time/Temperature Profiles for the Winston 8000 Series Computer

The 8000 Series Controller has 16 push buttons. The 8 buttons in the top row are called *channel* buttons and they are numbered in the lower right corner of each button. The lower row of buttons are for programming the control. Programming allows one of 4 different *processes* to be assigned to each *channel*. The processes available for the 8000 Series Control are PC1, PC2, PC5, and PC6. At A&W, we use process 5, PC5.

Process #5 (PC 5) allows assigning of one temperature and one time to a channel.

Note: The fryer does not have to be ON to program except for "Running the Field Diagnostics" section. Also, to cancel out of the programming mode at any time, press and hold the PROG button for 3 seconds.

Programming the Fryer Configuration

Fryer Configuration adjusts the global fryer settings. This program allows you to set the fryer capacity from 4 to 6 head (default is 6 head), change the fryer from a pressure to an open fryer, set the bird size (for frying chicken) from 2.5 lbs (default) to 2.75 lbs., and change the temperature scale from Fahrenheit to Centigrade.

STEP 1 In sequence, press the following buttons to enter programming mode.
PROG then ▲ then ▲ then ▼ then ▼.

When the computer displays	Press button/Action	Note
STEP 2 Prog	8	Indicates Programming mode. Press #8 to proceed.
STEP 3 PrCF	ENTER	Program the fryer configuration. Press ENTER to proceed.
STEP 4 6 Hd Default is *6 Hd*	▲ or ▼	Modify the capacity setting. Choose *4Hd* or *6Hd*.
STEP 5	ENTER	Press ENTER to proceed.
STEP 6 oPEn Default is open	▲ or ▼	

STEP 7	ENTER	Press ENTER to proceed.
STEP 8 bird		*bird* displays momentarily. Factory setpoints for either 2.5 lb. or 2.75 lb. bird.
STEP 9 2.75 Default is 2.75lb. bird	▲ or ▼	Modify the bird size. Changing bird size automatically changes set points in certain channels for specific fryer models.
STEP 10 tScL		*tScl* displays momentarily.
STEP 11 FAHr	▲ or ▼	Modify the temperature scale display. Choose Fahrenheit (FAHr) or centigrade (Cent).
STEP 12	ENTER	Press ENTER to exit.

Programming the Speaker Parameters

Speaker Parameters allow you to adjust the speaker loudness and frequency (tone) settings.

STEP 1 In sequence, press the following buttons to enter programming mode.

PROG then ▲ then ▲ then ▼ then ▼

When the computer displays	Press button/Action	Note
STEP 2 Pro9	▲	Indicates Programming mode. Press #7 to proceed.
STEP 3 PrSP	ENTER	Program the loudness and the tone frequency. Press ENTER to proceed.

STEP 4 Loud		*Loud* displays momentarily.
STEP 5 1 1 1 1 1 1 Default is 6 bars = 75%	▲ or ▼	Modify the speaker loudness indicated by vertical bars on display.
STEP 6	ENTER	Press ENTER to proceed.
STEP 7 FrE		*FrE* displays momentarily.
STEP 8 1400 Default is 1400	▲ or ▼	Modify the tone frequency in 100 Hz increments.
STEP 9	ENTER	Press ENTER to exit.

Running the Field Diagnostics

Field Diagnostics are used to help diagnose fryer problems. While running the Field diagnostics program, if a problem exists with fryer components or controller, the display will show an error message.

STEP 1 Turn fryer power switch ON.

STEP 2 In sequence, press the following buttons to enter programming mode.

PROG then ▲ then ▲ then ▼ then ▼

When the computer displays	Press button/Action	Note
STEP 3 Prog	6	Indicates Programming mode. Press #6 to proceed.
STEP 4 8 8 8 8		From left to right, on the 4-digit display, all segments of digit 1 light, then all segments of digit 2 light, then digit 3, and digit 4.
STEP 5 88:88		All segments of all digits including the colon display.

STEP 6 Lon and all product button lights **on**		All of the product button LED's will light.
STEP 7 LoFF and all product button lights **off**		All of the product button LED's will be off.
STEP 8 bu 1		A medium volume tone will sound.
STEP 9 bu 2		A high frequency tone will sound.
STEP 10 HEAt		The controller will energize the heater relay.
STEP 11 vEnt		The controller will call for pressure.
STEP 12 btn	Press each of the 16 buttons.	As each button is pressed, the button number, *1* through *16*, will be displayed.
STEP 13	Switch power OFF.	Resets computer.
STEP 14	Switch power ON.	

Programming the AutoCool Mode Timer

A&W programs the fryer to automatically enter the Auto Cool mode after each round of chicken is cooked. This will optimize the life of the shortening in the fryer.

STEP 1 In sequence, press the following buttons to enter programming mode.
PROG then ▲ then ▲ then ▼ then ▼

When the computer displays	Press button/Action	Note
STEP 2 Prog	4	Indicates Programming mode. Press #4 to proceed.
STEP 3 PrCL	ENTER	Program automatic cool mode parameters. Press ENTER to proceed.

STEP 4 CH		*CH* displays momentarily.
STEP 5 250F	▲ or ▼	Automatic cool mode (setback) temperature. 250˚F (121˚C) minimum 360˚F (191˚C) maximum
STEP 6	ENTER	Press ENTER to proceed.
STEP 7 Ct		*Ct* displays momentarily.
STEP 8 :00	▲ or ▼	Automatic cool mode timer. With the arrow buttons, modify in 1-minute increments from 0 to 60 minutes.
STEP 9	ENTER	Press ENTER to exit.

PROCESS 5

Programming Process #5 (PC 5) - 1 temperature, 1 time

STEP 1 First choose the channel you want to program.

1 2 3 4 5 6 7 8

STEP 2 In sequence, press the following buttons to enter programming mode.

PROG then ▲ then ▲ then ▼ then ▼

When the computer displays	Press button/Action	Note
STEP 3 Prog	ENTER	Indicates Programming mode. Press ENTER to proceed.
STEP 4 Pc 5	5	Press channel button #5 for selecting process #5
STEP 5	ENTER	Press ENTER to proceed.
STEP 6 H1	Heat setpoints *H1*	*H1* displays momentarily.

STEP 7 334F Current temperature setting sample	▲ or ▼	Use arrow buttons to modify. Hold either button for fast scrolling. Will display in F or C. 250˚F minimum, 360˚F maximum.
STEP 8	ENTER	Press ENTER to proceed.
STEP 9 t 1	Time setpoint *t1*	*t1* displays momentarily.
STEP 10 13:00 Current time setting sample	▲ or ▼	Use arrow buttons to modify. Hold either button for fast scrolling. Display shows *MM:SS* (minutes:seconds). *:00* minimum *99:55* maximum.
STEP 11	ENTER	Press ENTER to proceed.
STEP 12 0 Current vent setting sample	▲ or ▼	Use arrow button to toggle between Open (*O*) and Pressure (*P*).
STEP 13	ENTER	Press ENTER to exit.
Note: At any time during programming time settings can be set to *:00* indicating from that point on, the fryer will cook at the last setting entered until the end of the cycle.		

OBTAINING SERVICE

Diagnosis of complaints relative to the performance of the equipment reveals the following to be the sources (arranged from most to least frequent):

- Faulty use and care practices
- Electrical supply problems
- Equipment faults

Refer to Troubleshooting Chart on next page for **FAULT** isolation and remedies. If, after checking for faulty **USE and CARE** practices and electrical supply problems, the fault still exists, call a qualified servicer for diagnosis and repair of equipment faults. If equipment is 'IN WARRANTY,' call Winston's Customer Service Department to identify those authorized to perform 'IN WARRANTY' service. For detailed **ZAP** Warranty information call 1-800-234-5286.

Write down complete Model and Serial Number from Identification Tag and have available when describing problem or parts needed.

UNITED STATES AND CANADA
For all United States and Canada warranties and repairs, call equipment seller or Winston Products, Inc., at 1-800-234-5286 to identify those authorized to perform claims.

Service parts may be purchased directly from the factory online.
Visit *www.winstonind.com*

TROUBLE	FAULT CODE
ALL FRYERS	
Power lamp fails to light	1, [CS]
Power lamp dim	1, [CS]
Heat ON lamp not on when heating	[CS]
Display reads “Lo” or “Heat”, heat on lamp is off, and fryer is not heating up	14
No heat (all lamps out)	1, [CS]
Heats slowly	[CS]
Cooking oil smoking excessively	2, 3, [CS]
Cooking oil foaming excessively	3
Cooking oil boils over	4, 5, 6, 7
Cooking oil has burnt or bad taste	8, 9, [CS]
Cooking oil breaking down too quickly	8, 9, 10 [CS]
Cooking oil leak around collector gasket	11, 12
Controls not responding correctly	[CS], 13
Hi Limit light is lit	[CS], 13

[CS] Call for service (see page 28)

FAULT CODE	CORRECTION
1. Open power line (check circuit breaker)	Adjust or [CS]
2. Cooking oil level below top heater	Adjust, See page 13
3. Cooking oil badly broken down	Clean or Replace See pages 18-19
4. Cracklings left in or allowed to overfill	Clean, See pages 18-19
5. Never stir in collector after warm-up	See pages 17
6. Heat plate left out of collector (if using long collector)	Replace
7. Improper warm-up (solid cooking oil in collector)	Adjust See pages 14-15
8. Cracklings allowed to reach bottom heaters	Clean, See pages 18-19
9. Heater holder slipped - heaters touching	Adjust or [CS]
10. Fryer not kept clean	Clean, See page 18-19
11. Pot groove for collector gasket dirty	Clean, See pages 18-19
12. Collector gasket dirty or damaged	Clean or Replace See pages 18-19
13. Maximum allowable temperature exceeded	See page 7
14. Aqualert sensing is activated	See Aqualert section on next page.

[CS]-Call for Service (see page 28)

Collectramatic
www.winstonind.com
800-234-5286

If cabinet is in warranty, call Winston Industries at 1-800-234-5286. Identify the following:

1. **Model _____ Serial # _____**
   (located on name plate)
2. **Your name** _____
3. **Company name** _____
4. **Company address** _____
5. **Company phone** _____
6. **Type of problem** _____

_____

_____

_____

If cabinet is out of warranty, call the servicer of your choice, or you can call Winston Industries for an authorized servicer nearest you.

Aqualert description: Aqualert is software built into the Collectramatic® fryer controls that automatically detects the presence of water in the cookpot and prevents the fryer from being used, to prevent user from injury and equipment damage. Aqualert is included in all electronically controlled fryers with Winston-manufactured controls.

Aqualert works by sensing the rate of the rise in temperature of a liquid inside the fryer cookpot. Water heats up more slowly than cooking oil. When the fryer is heating to cook temperature in the warm-up phase, Aqualert sensors determine, by the rate the temperature rises in the fryer, whether the liquid is water or cooking oil. If the temperature doesn't rise fast enough, Aqualert will *think* that there is water in the fryer and the fryer will stop heating. The display will still show "Lo" or "Heat" but the Heat On indicator lamp will not be lit. The fryer will remain in this suspended mode until the temperature of the liquid in the fryer drops below 180˚F (82˚C), at which point it will start heating up again. The Aqualert sensors will once again try to determine if there is a liquid other than cooking oil in the fryer.

INSTRUCTIONS:
DANGER: DO NOT use any liquids other than cooking oils in fryer cookpot.

If the fryer is not heating up between the temperatures of 180˚F and 212˚F it may be locked-up due to the Aqualert sensing program.

1. Check to see if there is water or any other liquid in the cookpot other than cooking oil (cooking oil may be in a solid or liquid state). If any liquid other than cooking oil is present, it must be removed before operating the fryer.

2. Check the temperature of the cooking oil in the cookpot. If it is between 180˚F and 212˚F, the fryer may be locked-up due to the Aqualert sensing program.

3. Stir the oil with the fryer plugging tool until the temperature of the oil drops below 180˚F. At this point the fryer heaters will come back on and the fryer will begin to heat up to the set Drop temperature. **DO NOT STIR** THE OIL AGAIN UNTIL THE TEMPERATURE REACHES THE SET DROP TEMPERATURE.

4. When the set temperature is reached, stir the oil vigorously for at least a full minute until the temperature of the oil drops well below the set temperature. BE SURE TO STIR DOWN IN THE COLLECTOR.

DANGER: DO NOT stir cooking oil in collector once the fryer has been warmed up for the day. Cooking oil may come up and out of cookpot because of cracklings and product fall-off in the collector.

5. Allow fryer to heat back up to set DROP temperature. STIR AND LET TEMPERATURE RISE BACK TO THE SET DROP TEMPERATURE AT LEAST 3 TIMES.

6. **CAUTION:** HOT SURFACES - Carefully and quickly (for less than one second) tap the bottom, outside surface of the collector. It should be very hot to the touch. If it is not, continue to follow the stirring instructions in steps 5 and 6 above.

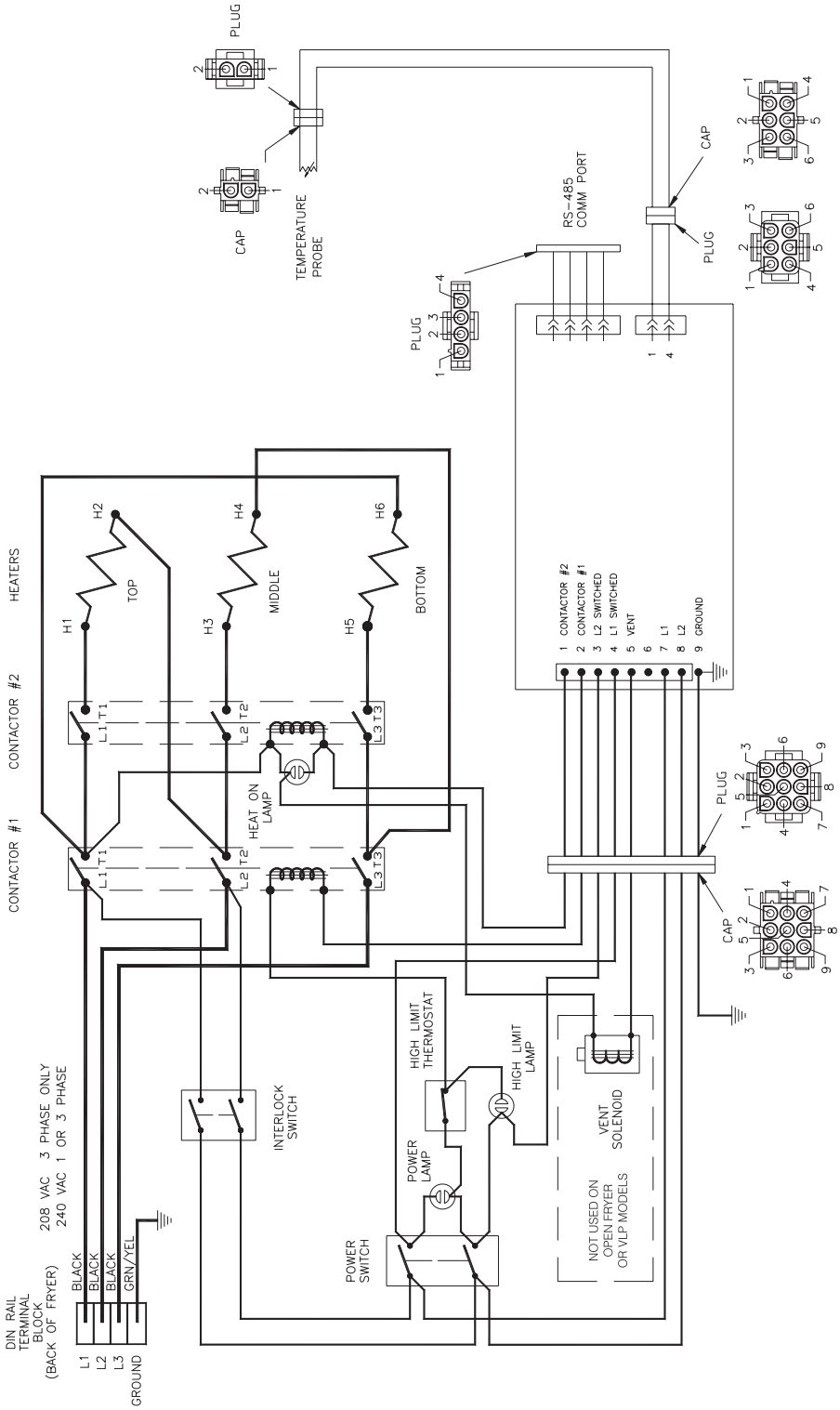
7. When the collector is hot to the touch, place the Heat Plate in the collector and continue to follow the use and care instructions under Operating Instructions (page 15, step 16). NOTE: This only applies if using long collector. Short collector doesn't utilize heat plate.

WARNING: This appliance utilizes electrical voltages that have the potential to produce fatal electrical shocks; utilizes electrical oil heaters that can cause painful and scarring burns; and emits hot vapors that have the potential for painful burns. To avoid, have appliance installed only by licensed electrician and serviced only by trained servicers. Make this page available to the servicer.

SERVICE PARTS	PART NUMBER
Brush, Teflon	PS1120 (1,12,50)
Brush, Teflon, double sided	PS2014 (1,50,100)
Collector	PS1206
Control board 6hd.&4hd	PS2533
Drain valve	PS1066
Ferrule heater, fryer	PS1076-6
Gasket, collector	PS1892 (5, 25, 50, 100, 250, 500)
Gloves	PS1001 (1,80)
Heat plate	PS1034
Heater Coil 230V	PS 2300
Heater, 208V, 3500W, 16.8 Amps, 12.3 Ohms	PS1147
Heater, 240V, 3500W, 14.5 Amps, 16.4 Ohms	PS1148
Insulation 6hd	PS1792
Insulation 4hd	PS1031
Insulation front section	PS1986
Label, backsplash, domestic	PS1319
Label, backsplash, international	PS1318
Lamp, indicator	PS2298-3
Lid valve assembly	PS1127
Leg, 33 inches	PS1142-2
Leg, 35 inches	PS1933
Nut compression heater fryer	PS1036-6
Nut flex lock 1/4-20 fryer	PS1232-6
Power cord	PS2308
Probe, temperature	PS2040
Relay, contactor	PS1007
Switch, guard	PS1086
Switch, interlock	PS2302
Switch, guard	PS1086
Switch, power	PS1529
Terminal block	06251S41
Thermostat, high limit	PS2687

Service parts may be purchased directly from the factory online.
Visit *www.winstonind.com*

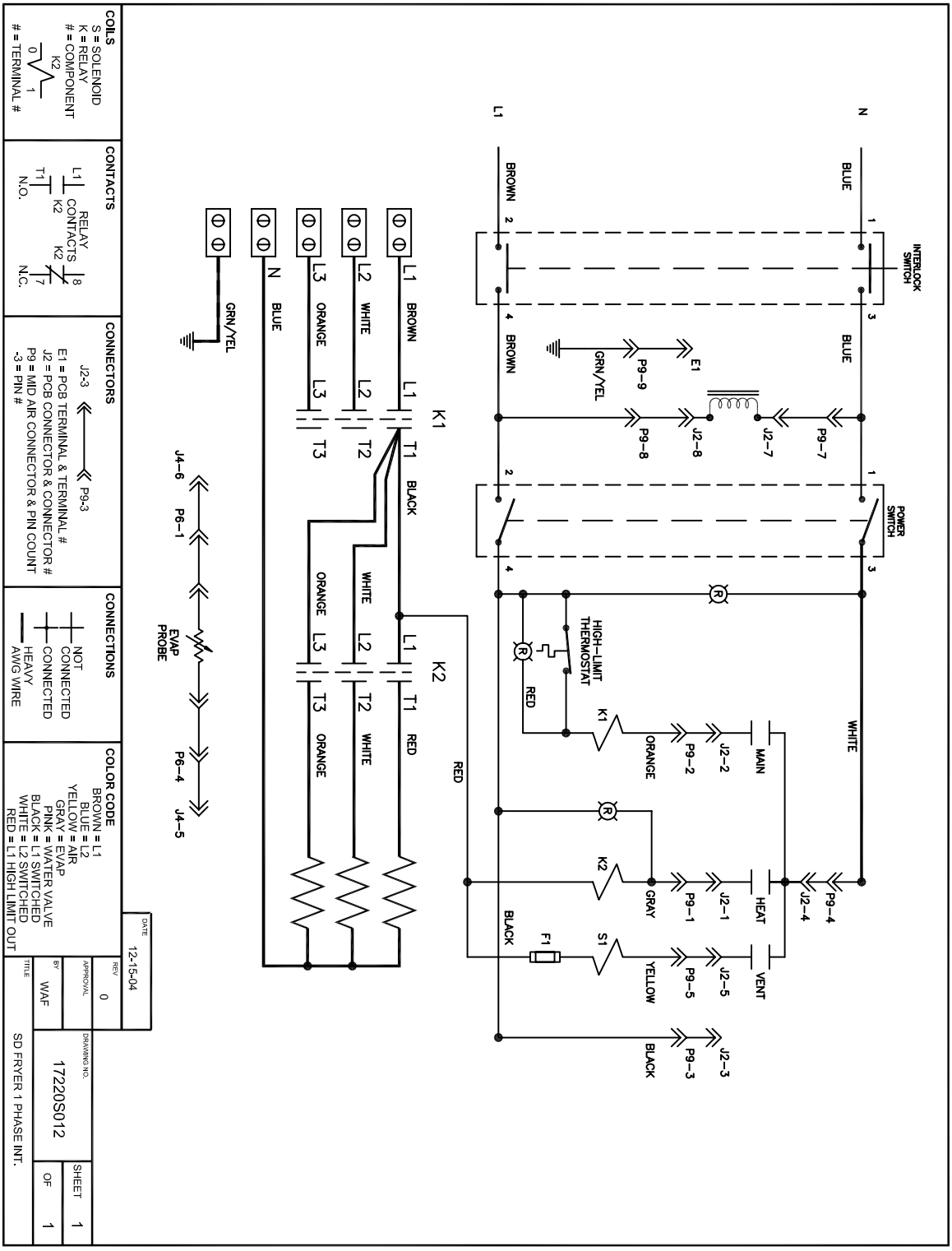
Collectramatic® Fryer - 8000 Series - 8 Channel Models - 4 Head & 6 Head - OF49C, OF59C
Delta Configuration



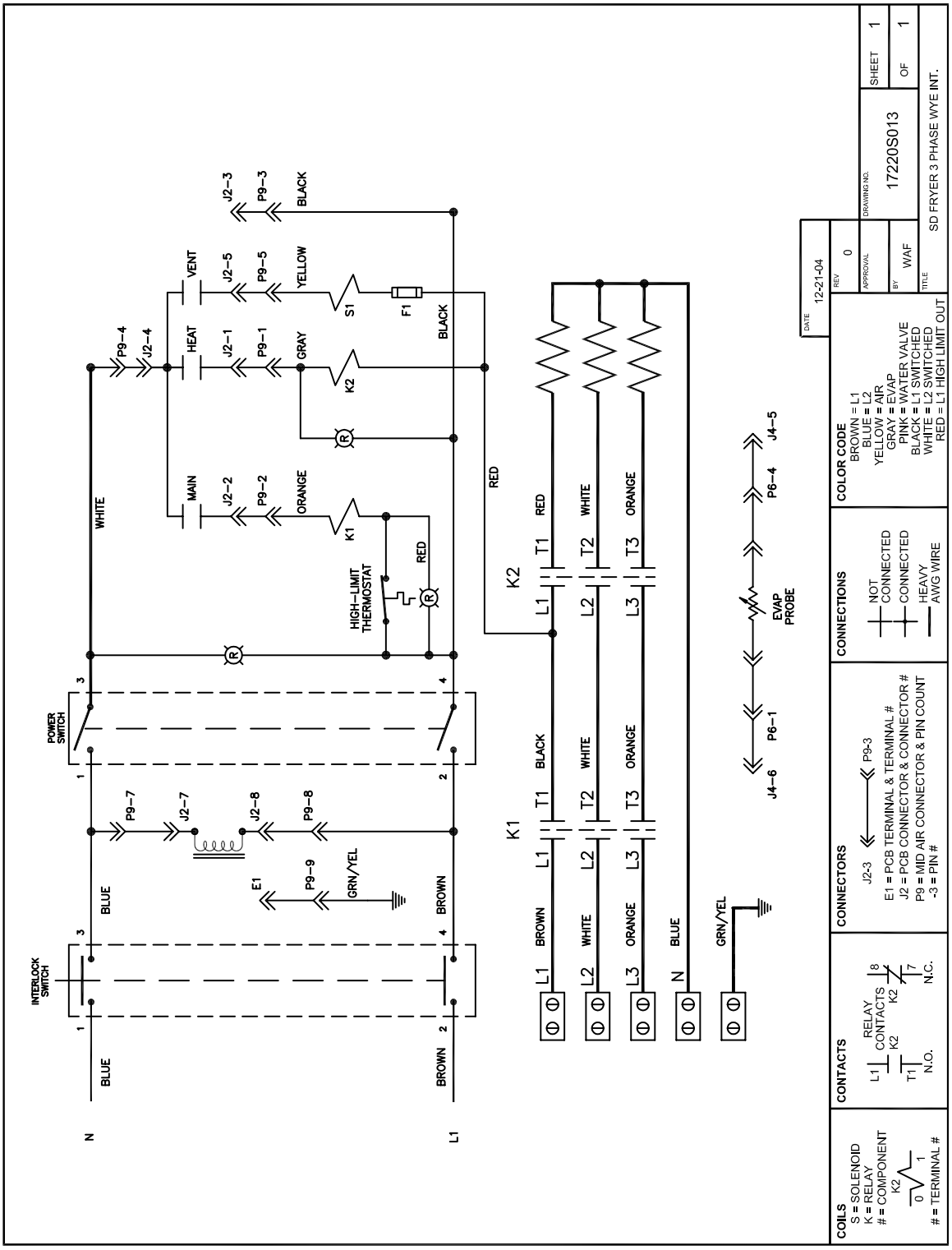
www.winstonind.com
800-234-5286

CIRCUIT DIAGRAM
1 PHASE

Collectramatic® Fryer - 8000 Series - 8 Channel Models
4 Head & 6 Head - OF49C, OF59C
1 Phase



Collectramatic® Fryer - 8000 Series - 8 Channel Models
4 Head & 6 Head - OF49C, OF59C
3 Phase



WINSTON INDUSTRIES

ZAP
Zero Accidents Program

ZAP WARRANTY AGREEMENT – A&W Canada

This warranty agreement applies to Commercial Equipment, Equipment Service Parts, and Safety Parts (collectively, "Products") manufactured by Winston Industries, LLC ("Winston") and its corporate predecessors and is extended to any purchaser, lessee or successor purchaser ("Purchaser").

NEW EQUIPMENT
Any part of a new appliance, except gaskets, hoses, lamps, power cords, fryer baskets, glass panels, and evaporators which proves to be defective in material or workmanship within one (1) year from the date of delivery to original end-user purchaser or 18 months from the date of manufacture, whichever comes first, will be repaired or replaced (at Winston's option) free of charge. Winston further warrants its electronic controllers, as part of an original appliance purchase, excluding batteries and software, to be free from defects in materials and workmanship for an additional two (2) years. Should a new electronic controller, as part of a new appliance purchase, prove defective after the first year but before the end of the third year from the date of initial purchase, purchaser's sole remedy will be to trade the defective electronic controller for a replacement controller provided by Winston with purchaser being responsible for freight and handling charges.

REPLACEMENT PARTS
Any appliance replacement part except gaskets, hoses, lamps, power cords, fryer baskets, glass panels, batteries, and evaporators which proves to be defective in material or workmanship within one (1) year from the date of original installation will be repaired or replaced free of charge.

LABOR, TRAVEL, TRANSPORTATION
The warranty for new equipment covers the repair or replacement (at Winston's option) of the defective part(s), delivery of the replacement part(s), labor charges for the removal and installation of replacement part(s) for one (1) year from the start of the warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip).

The warranty for replacement parts covers the repair or replacement (at Winston's option) of the defective part(s) and does not include any labor charges for the removal and installation of any part(s), travel, transportation or other expenses incidental to the repair or replacement of part(s).

The warranty does not cover: gaskets, hoses, lamps, power cords, fryer baskets, glass panels, evaporators, software, corrosion of stainless steel, normal maintenance, lubrication, cleaning or descaling, programming or adjusting temperatures, calibration, tightening of fasteners or plumbing connections, appliances with removed or altered identification tags, damage resulting from delivery of the appliance, customer mishandling or abuse, or no problem found.

THE USE OF POOR QUALITY WATER WILL VOID PRODUCT WARRANTIES. See Product Use and Care Manual for water quality recommendations.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE PURCHASER, AND IS NOT COVERED BY THIS WARRANTY. PRODUCTS MUST NOT BE INSTALLED IN LOCATIONS EXPOSING THEM TO EXCESSIVE HEAT SOURCES, AMBIENT TEMPERATURES ABOVE 100° F, OR CONTAMINATES DETRIMENTAL TO THE APPLIANCE COMPONENTS (SUCH AS CAUSTIC SOLUTIONS, HIGH MOISTURE, WATER OR GREASE LADEN VAPORS NEAR ELECTRONIC COMPONENTS, ETC.).

As a condition to the application of this warranty, Purchaser will operate, clean and maintain Products in accordance with use and care instructions, warnings, manuals and any other notices and/or instructions from Winston which may be with or on Products or sent separately; will notify Winston of resale, removal or retirement of Products; will notify Winston immediately of any accident or injury arising out of use of Products and cooperate with Winston in the investigation of any such accident or injury; will maintain registration with Winston of location and serial number of Products while in Purchaser's control and use; will require all personnel operating Products to become thoroughly familiar with use and care instructions and all other notices and/or instructions before such personnel operate Products; will thoroughly train all personnel operating Products to follow all instructions contained on or in all Safety Labels and use and care instructions; will immediately affix Safety Labels and put into use the use and care instructions; will immediately use, according to instructions, Safety Parts supplied by Winston; will install Equipment Service Parts in accordance with Winston's written instructions; will utilize only Winston manufactured replacement parts and make no changes or alterations to Products, except as approved or instructed in writing by Winston; and will when requested by Winston, cooperate with Winston in the prevention of injuries from Purchaser's use of Products.

PURCHASER'S SOLE AND EXCLUSIVE REMEDY AGAINST WINSTON SHALL BE FOR THE REPAIR OR REPLACEMENT OF DEFECTIVE PARTS AS PROVIDED HEREIN. THE TOTAL LIABILITY OF WINSTON WITH RESPECT TO ITS PRODUCTS, WHETHER UNDER WARRANTY OR OTHERWISE, SHALL NOT EXCEED THE PURCHASE PRICE OF THE PRODUCTS AND THE LABOR AND TRAVEL TO REPLACE THE PRODUCTS OR ANY PART THEREOF. WINSTON SHALL NOT BE LIABLE TO THE PURCHASER OR OTHERS FOR ANY DIRECT, INDIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSS OF PROFITS RESULTING FROM ANY CAUSE WHATSOEVER, INCLUDING BUT NOT LIMITED TO, DEFECTIVE WORKMANSHIP, MATERIALS OR ANY ERROR OR OMISSION OF WINSTON.

WINSTON EXPRESSLY DISCLAIMS ALL OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE AND ANY IMPLIED WARRANTY OF MERCHANTABILITY.

For warranty inquiries and customer specific warranties, call Winston Customer Service at 1-800-234-5286 or 502-495-5400.

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WINSTON INDUSTRIES

TERMS AND CONDITIONS OF SALE

In consideration of the mutual benefits hereby to be derived, Winston Industries, LLC ("Winston") and any purchaser, lessee or successive purchaser ("Purchaser"), of Winston Commercial Equipment, Equipment Service Parts, and Safety Parts (collectively "Products") agree that:

1. Terms of sale for Products are net 25 (payment must be received within 25 days from invoice date). Prices are subject to change without notice. Purchaser agrees to pay all costs of collection of past due accounts, including reasonable attorney's fees. All claims must be made within five (5) days of receipt of goods or claim will not be allowed. All goods are shipped at Purchaser's risk. Confirmed orders may not be cancelled or delayed without written permission from Winston. Cancelled or delayed orders may be subject to a 20% inventory adjustment/warehousing fee. Delayed orders will be invoiced on the confirmed ship date. Products may not be returned without written permission from Winston as described in paragraph #6 below. Orders placed prior to a price increase, which are due to ship after the increase, may be charged at the new price.

2. An order will not be effective until accepted by an authorized representative at Winston's home office. Unless otherwise specified in writing (a) delivery will be made F.O.B. Louisville, Kentucky and risk of loss or damage shall pass to Purchaser upon delivery to the carrier, and (b) the method or agency of transportation and routing will be selected by Winston. Winston reserves the right to ship freight collect.

3. Winston shall not be liable for any delay in performance due to fire, explosion, casualty, strike or other labor difficulties, shortage of utility facility, delay to transportation, breakdown or accident, compliance with other action to carry out the intent or purpose of any law or regulation, or any cause, whether similar or dissimilar, beyond Winston's reasonable control and Winston shall have such additional time for performance as may be reasonably necessary under the circumstances and the right to apportion its production among its customers in such a manner as it may deem equitable.

4. Purchaser agrees to indemnify and hold Winston harmless from any loss, cost or expense, including cost of defense, and reasonable attorney's fees, incurred by Winston, arising from or related to (1) Purchaser's use or sale of Products, including, but not limited to, Purchaser's failure to warn Purchaser's workers and others of hazards involving the Products; Purchaser's failure to provide copy of Terms and Conditions at time of sale of Products to others; Purchaser's failure to instruct Purchaser's workers and others in how to safely use the Products in compliance with the Use and Care Manual; and Purchaser's failure to provide safe working conditions and proper safety clothing and gear with respect to the Products, and (2) non-compliance with these Terms and Conditions, or both.

5. Purchaser shall pay, in addition to the price hereunder, as a separate item, any taxes which Winston may be required to pay or collect under existing or future laws with respect to the sale, delivery, transportation, or use of any Product sold hereunder including all taxes, however designated, upon or measured by amounts paid to Winston by Purchaser hereunder, except net income tax.

6. Products may not be returned by Purchaser except by prior written agreement with Winston. Returns without prior authorization, as indicated by an RA number applied to the returned packaging, will be refused. All returned Products are subject to inspection by Winston and a 20% restocking charge ($30 minimum), which may be reduced if replacement Product is ordered, plus any other costs necessary to restore the Products to new condition. The Products must be returned to the Winston factory freight prepaid, in new condition, and in the original packaging. Winston reserves the sole right to determine the amount of credit to be issued on any Products returned for credit. Only standard, currently manufactured Winston Products may be considered for return and credit. No returns will be accepted on modified or special order Products (built to a Purchaser's specifications), used Products, or on Products older than 90 days from the original date of shipment.

7. Acceptance is expressly limited to the Terms and Conditions set forth herein and any additional or different terms proposed by Purchaser are rejected unless expressly assented to in writing. In the event during the course of dealing, Winston signs or otherwise accepts any documents or forms submitted by Purchaser containing any Terms or Conditions contrary to or in addition to those of Winston set forth herein, such documents and forms shall be deemed to have been used for the mere convenience of Purchaser in the conduct of its internal business affairs and not for the purpose of varying the Terms and Conditions of this order. This order including these Terms and Conditions shall constitute entirely the Terms and Conditions between the parties with respect to the transaction covered hereby and to all subsequent transactions for Products obtained from Winston, and no waiver, alteration or modification shall be binding on Winston unless in writing and signed by an authorized officer of Winston at its home office.

8. Purchaser's sole warranty is the Zero Accident Program (ZAP) Warranty Agreement on products manufactured by Winston in effect at the time of the sale. OTHER THAN THE ZAP WARRANTY AGREEMENT, WINSTON MAKES NO WARRANTY OF ANY KIND WHATSOEVER, EXPRESS OR IMPLIED, CONCERNING THE PRODUCTS. WINSTON EXPRESSLY EXCLUDES ALL IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE TOTAL LIABILITY OF WINSTON WITH RESPECT TO ANY PRODUCT SHALL IN NO EVENT EXCEED THE PURCHASE PRICE THEREOF, AND LABOR TO REPLACE. WINSTON SHALL IN NO EVENT BE LIABLE TO PURCHASER OR OTHERS FOR ANY DIRECT, INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES OR LOSS OF PROFITS RESULTING FROM ANY CAUSE WHATSOEVER, INCLUDING, BUT NOT LIMITED TO, DEFECTIVE WORKMANSHIP, MATERIALS OR ANY ERROR OR OMISSION OF WINSTON.

9. Winston shall not be liable for claims of patent infringement against Purchaser or Purchaser's loss of the right to use the Product.

10. ARBITRATION: Any controversy or claim arising out of or relating to this Order, or the breach thereof, shall be settled by binding arbitration in accordance with the Commercial Arbitration Rules of the American Arbitration Association, except that any arbitration hearing shall be held in Louisville, Kentucky. Judgment upon the award rendered by the arbitrator(s) may be entered in any court having jurisdiction thereof. Any application for review of an arbitration award shall be allowed only to the extent required by Kentucky law and shall be brought in an appropriate court in the Thirteenth Judicial Circuit or District of Kentucky, or in the United States District Court for the Western District of Kentucky.

11. GOVERNING LAW: This Order and the rights, duties and legal relations of the parties, and any arbitration are governed by and construed under Kentucky laws.

12. The products sold hereunder are produced in compliance with the Fair Labor Standards Act.